

GRAFT  
WINE COMPANY

# BLANCO PARAÍSO MOSCATEL DEL RULO / ITATA PARAÍSO / 2020 / ITATA VALLEY / CHILE

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## PRODUCER

We are the fourth generation of old vines vintners. Our great grandfather settled with our grandfather in 1952, in the family estate with 40 hectares located in Portezuelo (Itata Valley), 400 km south from Santiago, on the eastern side of the Coast Mountains. Itata Paraíso is committed to sustainable production, from these old vines of País, Moscatel, and Cariñena, taking care of them has been our passion and living. This is why in 2015, we decided to start bottling small lots (parcel wines) and make visible the pure and naked quality of our grapes. Such a Paradise!



## VITICULTURE + VINIFICATION

Small plot (0.8 hectare) of almost 2,000 old, dry-farmed vines planted in 1940 next to a native forest. The soil is a mixture of sand, clay and granite. The climate is Mediterranean, with long and dry summers. Something very characteristic of Portezuelo are the windy afternoons, which cool the temperatures in the vineyard. In 2020, Portezuelo had on average 19% less rain than over the last decade (508 mm), moreover the 2020-2021 season was 9% warmer. The harvest took place on February 27th, almost 20 days earlier than last year. Skin contact fermentation with native yeasts, then 7 months in old 220-litre French oak barrels. After crushing the grapes (not pressing), the juice is left with all skins for 3 days as a pre-fermentation maceration, then vinified with native yeasts in 220-litre bins. The skins remain in contact during this whole process. When the first fermentation is finished, we separated the skins and transferred the wine to old French oak barrels (6-7 uses) to rest all winter where it undergoes malolactic fermentation (not total). There is partial malolactic fermentation. The oak influence is minimal with only very old oak used for élevage.

## TASTING NOTE

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## FACTS + STATS

WINEMAKER	SEBASTIÁN & CRISTÓBAL RAMÍREZ
VARIETIES	100% MOSCATEL DE ALEJANDRÍA
APPELLATION	ITATA VALLEY
CLOSURE	NATURAL CORK
ALCOHOL	12.6%
SUGAR	1.15 G/L
TOTAL ACIDITY	3.51 G/L
ORGANIC	NO
BIODYNAMIC	NO
VEGAN	YES
VEGETARIAN	YES
TOTAL SULPHUR	0 MG/L
CASE SIZE	6

